

HARRIS THEATRE NEW YORK CITY
42d St., West of Broadway.
Evenings at 8:25. Matinee
Thursday and Saturday, 2:30.

HENRY B. HARRIS presents
A Comedy by
Marken Fairbank with
THE SUCCESS OF THE SEASON **THE TULLY MARSHALL & LILLIAN ALBERTSON**

TALKER
A PLAY EVERY MARRIED WOMAN SHOULD SEE.

"Old-Fashioned Macy's"

Reproduced on Our New Sixth Floor
Opens Monday

Typical Macy Values for
Men Children
Women The Household

This sixth floor will contain the class of goods that made old Macy's famous. It will contain chiefly goods that are useful, and only qualities that are reliable.

Our experts have rejected all that is meretricious and have prepared for you only the meritorious.

On the New Sixth Floor will be found:

(I) All of the less expensive goods from many of the store departments. Qualities ranging down to the lowest priced that are reliable.

Our sixth floor is an innovation in that it will offer goods of reliable quality at the prices charged at Bargain Stores for Bargain Goods. It will prove a welcome invitation to those who want to pay insignificant prices and yet want to buy where they are safe—safe to buy the lowest priced article on the counter with full confidence in its desirability and wearing quality.

The opening of the new Sixth floor will give additional space to our finer goods in almost every department of the store. That Macy's carries all qualities up to the very finest made, will be even more evident from now on. Our foreign offices in Paris, Berlin, Belfast, Constantinople and Yokohama are sending shipments of novelties by every steamer. On our other five floors and in the basement the fine goods will now have more space than ever before.

R. H. Macy & Co.
HERALD SQUARE 34th STREET to 35th STREET NEW YORK

HARDNESS OF A DIAMOND.

Prepared Between Steel Rails the Gem Would Sink into the Metal.

It is difficult for one not intimately acquainted with the brilliant and sparkling gems to realize just how hard a diamond may be.

A carpenter runs his plane over a piece of wood and out come the pretty curly shavings. Now, if a plane is made with a diamond blade instead of a steel blade and the blade is set just right the plane when run over glass will turn out fine, thinnest shavings something like those made by a plane in wood.

This gives some idea of the wonderful hardness of a diamond, yet there is something harder than a diamond. It is another diamond or even the same diamond, for a diamond may be extra hard in one part and not so hard as it might be in another part.

The Kohinoor diamond was in places so hard the cutters feared they might have to give up work on it. Other parts of the stone were soft, if you could say any diamond is soft.

If a diamond is placed between the ends of two heaviest steel railroad rails and then by hydraulic pressure the rails are forced closer together and then still closer until they touch, the diamond will sink right into the steel almost like a key forced into beeswax.—New York Press.

Too Much For Him.

"Allow me," said the fresh young man in the Pullman dining car as he passed the sugar bowl to a shy young girl; "sweets to the sweet, you know."

"Allow me," said the girl as she handed him a plate of crackers; "crackers to the cracked, you know."—Ladies' Home Journal.

Gone, Perhaps.

The professor is in the laboratory conducting some chemical experiments. The professor expects to go down to posterity.

From the laboratory—Br-r-r, bang! The Visitor—I hope the professor hasn't gone.—Harlem Life.

COLLEGE LIFE TODAY.

Student Ideals Much Higher Than They Were Fifty Years Ago.

Not only upon the shields of our American universities do we find "veritas," in spirit at least it is also clearly written across the face of the entire college life of our times. Gentleness, open-mindedness, originality, honor, patriotism, truth—these are increasingly found in both the serious pursuits and the play life of our American undergraduates. The department in which these ideals are sought is not so important as the certainty that the student is forming such ideals of thoroughness and perfection.

Furthermore, the standards of morals and conduct among the American undergraduates are perceptibly higher than they were fifty years ago. There is a very real tendency in the line of doing away with such celebrations as games, honor, patriotism, truth—these are increasingly found in both the serious pursuits and the play life of our American undergraduates. The department in which these ideals are sought is not so important as the certainty that the student is forming such ideals of thoroughness and perfection.

Place For Footprints.

"I shall leave footprints on the sands of time," said the idealist.

"What for?" asked the crudely practical person. "Nobody will want to go round looking for footprints. What we want to do for posterity is to help build some good roads."—Washington Star.

A Modern Girl.

"Why did you turn him down?"

"He began to yawn about two living as cheaply as one. When I got married I expect to make the money fly."—Louisville Courier-Journal.

Women's Wills.

"In how many states can women make their wills?"

"In most of 'em they come with it ready made."—Baltimore American.

Cookery Points

One Egg Cake.

Cream a half cupful of butter, work in one cupful of sugar, then one egg yolk. When smooth stir in one cupful of milk and gradually two cupfuls of sifted flour, with two teaspoonfuls of baking powder. Flavor with vanilla, bake and ice with the following: Beat one cupful of confectioner's sugar slowly into the white of one egg and flavor with a half teaspoonful of vanilla. Stir over the fire a half cupful of grated chocolate, two tablespoonfuls of confectioner's sugar and one tablespoonful of hot water until smooth, then add one more tablespoonful of hot water and stir into the sugar and beaten egg. Nuts may be added, whole or chopped.

Veal Croquettes.

Mince fine one cupful of cold veal, add a half cupful of cooked sweetbreads, also cold and minced, one cupful of cooked rice, a few drops of onion juice and minced parsley, celery or thyme to season. Moisten with a little veal stock and heat over the fire. Add salt and pepper and beaten egg yolk. Cook for one or two minutes and turn out on a dish to cool. When firm and cold form into croquettes, egg shape, roll in bread crumbs, then in beaten egg, to which a tablespoonful of milk has been added, again in the crumbs and fry in hot fat until a rich brown. Minced chicken may be substituted for the veal and sweetbreads.

New Scrambled Eggs.

The member of your family who scorns scrambled eggs may enjoy them in a new, glorified form. Cut thin slices of ham in strips like matches. Mince an onion. Fry both in butter seasoned with salt and pepper, and when nearly done add three or four slices of mushrooms. Make a circle of the ham and onions and place the scrambled eggs in the center, garnishing with parsley.

Another variation is to spread round croquettes with a layer of sweet red pepper cooked, then the scrambled eggs, then a springing of truffles. All scrambled eggs must be served at once and must not be tough.

Banana Croquettes.

Peel six bananas, cut a slice from each end, then cut into crosswise sections. Dredge well with powdered sugar and marinate one hour in the juice of two oranges, turning the sections over now and then. Roll in beaten egg, then in grated crumbs, and fry in deep hot fat. For the sauce, stir in the strip after the bananas have been taken out, bring just to boiling point, then thicken with one tablespoonful cornstarch stirred smooth in a little cold water. Cook until clear, take from the fire and add a half teaspoonful of orange extract.

Pot Roast.

Use any kind of meat. Put into an iron pot a tablespoonful of meat fryings or butter; let it brown; wash off the roast and put into the pot. After it begins to fry, pour in enough water to half cover the meat; season with pepper and salt; cover and stew slowly. As the meat begins to fry, add more water; turn it often, and cook about three hours. A half hour before serving add either Irish or sweet potatoes or turnips; allow to brown with meat. If turnips are added prepare browned sweet potatoes separately.

Dried Fruit.

Dried fruit tastes just as good when stewed in the oven, and this method has its advantages—the fruit will not dry and burn. It will remain whole and may be cooked while roasting or baking. Wash the fruit, pour boiling water over it and let it stand in a covered dish until ready to put in the oven. Then add the sugar, cover lightly and let the heat of the oven do the cooking. Prunes are always delicious when stewed in this way.

A Delicious Rabbit.

A treasured rule for Welsh rabbit in a girl's recipe book calls for a quarter of a cupful of milk, three ounces of Cheddar cheese cut into small dice, an egg, a tablespoonful of butter, salt, a little mustard and a shake or two of paprika. Bring the milk to a boil, put in the cheese and stir until it is melted. Then add the egg and seasonings, stir until the mixture is creamy and turn over toasted bread or crackers.

A Sandwich Novelty.

White bread sandwiches sprinkled with sugar are a delight in one household where everybody has a sweet tooth. It may be that the fashionable "nervous stomach" has been cultivated as much by the goodies in the way of cakes and bonbons served at daily teas as anything else. Sweet sandwiches are twice as healthy and to most persons are a welcome relief from the universal American cake habit.

Southern Johnnycakes.

For southern Johnnycakes make a batter of half a cupful of sugar, an egg, four tablespoonfuls of drippings or butter, a level teaspoonful of soda dissolved in a cupful of sour milk, a cupful of cornmeal and a cupful of flour. Put a large tablespoonful of lard into an iron frying pan, and when it is very hot turn in the batter and bake in a hot oven. Southern cooks scorn a tin baking dish for this cake.

GERMAN MUSIC.

Wherein It Is Said to Surpass That of All Other Nations.

Hans von Bülow's remark that "Italy was the cradle of music and remained the cradle" was, of course, not intended to be taken literally, but simply as a witty exaggeration of an obvious truth. Italy gave the world the first operas, oratorios, cantatas, overtures, sonatas and most of the ecclesiastical forms, and in course of time it furnished master works in all these styles of musical architecture; yet it remained for the composers of Germany to write the most elaborate and fully developed specimens in each case.

Italy can show no choral works equal to Bach's "St. Matthew Passion" or Handel's "Messiah," no overture equal to those of half a dozen German masters; no songs equal to those of Schubert, Schumann or Franz; no operas like Wagner's; no symphonies like Beethoven's; no pianoforte pieces like Schubert's, Beethoven's or Schumann's.

On these points there can be no dispute whatever, and that is why Germany is now universally conceded to be the chief musical nation, even by those whose personal taste impels them to favor particular examples of Italian, French or Russian music. The greatest masters of Italy, France and Russia have been unanimous in looking up to the German masters as their masters—as the men to whose influence they largely owed their own education and development. — From Kludge.

HE WAS CONSERVATIVE.

The Old Man Bitterly Opposed New Fangled Methods.

In Pennsylvania not many years ago dwelt the descendants of an ancient German settler. The farm had descended for generations from father to son, and the original customs had been faithfully adhered to. But a youth was born to the family who had inspired some of the modern racial ideas and was likely to come into conflict with his father's stolid conservatism.

One day Johannes was told to saddle the horse and take the grist to the mill. It had been the practice from time immemorial to place the grist in one end of the bag and a large stone in the other end to balance it, and so throw it across the horse's back. But Johannes on the present occasion managed to get the grist divided between the two ends of the bag, so that there was no need of the stone.

"Oh, daddy, come and see! There ain't no use for the stone."

The old gentleman calmly surveyed the device, and with a severely reproachful aspect remarked to his exulting son:

"Johannes, your father, your grandfather and your great-grandfather all went to de mill wid de stone in one end of de bag und de grist in de odder. Und you, a inere boy, sets yourself up to know more as dey do. Yust put dat stone in de bag and never lets me hear no more of such foolishness as dat."—Life.

A Mean Retort.

"I want you to know that our people used to have money."

"I accept that as an indication that some of them also used to have brains."—Detroit Free Press.

OLD-FASHIONED MACY'S.

The older generation will remember Macy's as it used to be—a store where only low priced goods were handled. Old Macy's was famous for the low prices at which goods of medium quality were sold. With the demand for luxurious things, in the way of dress accessories, china, furniture, etc., Macy's felt the call for finer merchandise. There were constantly increasing demands for a better grade of goods and the need for larger facilities in a newer neighborhood was felt. Accordingly Macy's moved to Thirty-fourth Street, blazing the road to the new retail section that is now the heart of the New York Department Store district. Here increased facilities in a more central location, made it possible to offer, in addition to the lower priced goods, finer goods at the same savings as had made Macy's famous. Rent was low in Thirty-fourth Street, as it had been in Fourteenth, building expenses were low and so Macy's have not found themselves weighed down by the heavy expenses that have proved to be such a handicap to low prices at the stores that have recently moved to the Thirty-fourth Street district.

To-day Macy's find themselves confronted by a new problem, in that again higher priced stocks are clamoring for more space, and more space is not to be had. Accordingly they have hit upon a plan of assembling a large portion of the lower priced stocks from the entire store on the new sixth floor of their building. This new Sixth Floor opens on Monday, the 12th. On this sixth floor will be kept the regular medium grade goods from other floors and in addition some vast purchases of goods direct from mills and factories. Needless to say, everything will be sold at the same low margin of profit that has made Macy's famous in New York for fifty-four years.

"Old-Fashioned Macy's" on the new sixth floor of the Macy building will offer a new and very economical source of supply to those who want the least expensive merchandise that is of reliable quality. It will not be a "bargain store" by any means, but a distinct innovation in that prices will be low enough to enable those who hitherto had to content themselves with the shoddy merchandise offered in bargain stores, to purchase reliable quality goods. It may be mentioned that as a natural consequence of assembling the lower priced stocks on the new sixth floor, R. H. MACY & CO. will be able to devote more space than ever before to their high grade goods in other departments.



Just try it and see how satisfactory. The whole of the wheat properly baked in the sweetest of surroundings. Fresh bread daily and always a bit better than the best baked elsewhere. Feather-light, yet full weight—and ALL the other good points kneaded in. Try ours.

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Getting There Promptly

is one of the things we do in our work. Doing things right after we get there is another. We use expert labor and first class material.

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on new work, and will be glad to have you call on us.

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